

## Mint Idli



### Ingredients:

**Idlis – 6, cut into small pieces**

**Mint Leaves – 1 cup**

**Coriander Leaves – 1 cup**

**Green Chillies – 2**

**Tomatoes – 2**

**Onions – 2, finely chopped**

**Cinnamon – a small stick**

**Saunf – little**

**Bay Leaf – 1**

**Salt as per taste**

**Oil as required**

### Method:

1. Heat a pan over medium flame.
2. Stir-fry the tomatoes, green chillies, mint leaves and coriander leaves.
3. Remove and cool.
4. Then grind to a smooth paste.
5. Add 1 tsp oil to the pan.
6. Fry the cinnamon, saunf and bay leaf for 30 seconds.
7. Add onions and saute well.
8. Add the ground paste and salt.
9. Stir well and add the chopped idlis.
10. Stir-fry for a minute and remove.
11. Serve.